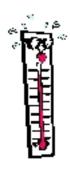
<u>Always Remember</u>



25 DCMR §1005, 2003 DC Food Code

Keep Hot Foods Hot!

Maintain hot foods at a temperature of 140°F (60°C) or hotter



Maintain cold foods at a temperature of 41°F (5°C) or colder



Health Regulation and Licensing Administration
Bureau of Community Hygiene
Food Safety & Hygiene Inspection Services Division
(202) 535-2180



